

# Rowley Farmhouse Ales Dinner with Tablas Creek Winery

Patelín Blanc 2015

Radicchio and Smoked Sea Scallop Salad

Single Malt Whiskey Vinaigrette

Patelín Rouge 2015

Roasted Local Early Plum and Red Chile

Gazpacho

Esprit Rouge 2005

Esprit Rouge 2015

RFA Fields of Rye Saison Braised Flat Iron

Huehuetenango Coffee and herb crusted with local spring vegetables

Patelín Rose 2017

RFA Redux Cherry Ice Cream

Pecan Praline

\$69 plus tax and gratuity

Reservations required - 505.428.0719